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November 1979

UNITED STATES ARMY
NATICK RESEARCH and DEVELOPMENT COMMAND
NATICK, MASSACHUSETTS 01760



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PREFACE

This bibliography is a list of technical publications and papers by personnel of the US Army Natick Research and Development Command and its contractors for the period October 1978 through September 1979. The arrangement is by organizational elements.

Reprints of journal articles, in some cases, are available from the individual authors. Copies of technical reports may be obtained from (1) The Defense Documentation Center, Cameron Station, Alexandria, Virginia 22314, or (2) the National Technical Information Service, Springfield, Virginia 22161. The "AD" number should be cited when ordering copies of reports. Those reports marked with an asterisk (*) are not available for distribution outside the agencies of the US Government. Technical papers refer to presentation for which no printed copies exist.

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5. _____ The US Army Natick Research and Development Command - making things better. US Army QM Officer Advanced Class 79-1, US Army Quartermaster School, Fort Lee, VA, 1 May 1979.
6. _____ Remarks. Meal, Ready-To-Eat, Individual (MRE) Training Session, US Army Natick Research and Development Command, Natick, MA, 21 May 1979.
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